

Arbis Ròs

The wild herbs that grow in these soils are innumerable and so are the aromas of the wines that spring from them. However, there are only two “Arbis”.

The red version is a ruby shade with a slightly grassy character, underlined by ripe red fruit - look for cherry, strawberry, raspberry, blackberry jam and blue berries. This is pignolo, a grape with a unique history, full of personality, stubborn and uncompromising, disposed to excel only in dry exposed sites. If grown with loving care, it is capable of expressing its untamed youthful soul, which with time evolves into the same velvety textures that for centuries have been the hallmark of the world's great red wines.

Site

The cru site “Ziris” in the village of Cormòns.

Vinification

Traditional vinification, with 15 days skin contact. Ageing in oak barrels of varying sizes for one year followed by 6 months cellaring of the bottled wine.

Grape variety

Pignolo 100%

Tasting note

Nose: very personal, broad and elegant with a slight hint of pepper and red fruit aromas.

Palate: fresh, intense, welcomingly full-bodied.

Appearance: bright, deep ruby shade.

Food pairings

Roast or grilled beef, lamb, game, poultry and cheeses.

Serving temperature

18-20 °C.


BorgosanDaniele

www.borgosandaniele.it



CAMPAGN FINANCIED PURSUANT
TO REGULATION CE NO 1234/07



ARBIS  RÒS

MAURI VIGNAIOLA
BORGIO SAN DANIELE
VIN DI TERRITORIO